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**[5172]-21**

**B.Sc. (Hospi. Studies) (II Sem.) EXAMINATION, 2017**

**FOOD PRODUCTION PRINCIPLES**

**(2008 PATTERN)**

**Time : Two Hours**

**Maximum Marks : 40**

**N.B. :—** (i) Attempt any *four* questions.

(ii) All questions carry equal marks.

1. (a) Give the classification of various cooking methods. [5]  
(b) Explain the different stages in bread making. [5]
2. (a) Give *two* small and *two* large equipments used in bakery. [2]  
(b) Write *four* types of flour used in bakery [2]  
(c) What is rout ? List its types. [2]  
(d) List and explain *four* desirable textures [2]  
(e) Write any *four* National soups and their country. [2]
3. (a) Explain the following soups with *two* examples of each : [4]  
(a) Cream  
(b) Consomme.  
(b) Write *two* derivatives of the following mother sauces : [3]  
(a) Tomato  
(b) Veloute  
(c) Hollanduise.

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- (c) Give the function of the following *three* ingredients : [3]  
(i) Shortening  
(ii) Dairy products  
(iii) Baking powder.
4. (a) List the rules of stock making in detail. [3]  
(b) Give *four* advantages of microwave cooking. [2]  
(c) Write short notes on the following any *two* : [5]  
(i) Braising  
(ii) Pressure cooking  
(iii) Boiling.
5. Explain the following terms (any *ten*) : [10]  
(a) Deglaze  
(b) Buerre Maine  
(c) Tandoor  
(d) Court Bouillion  
(e) Chowder  
(f) Roast gravy  
(g) Caramel  
(h) Vichyssoise  
(i) Sour cream  
(j) Tatasco sauce  
(k) Cake flour  
(l) Brioche.